

SEATTLE RESTAURANT WEEK

\$65/person plus tax and service charge



FIRST COURSE

choice of:

INSANE TRUFFLE SOUP

black truffle, cream wild mushrooms

MIXED GREENS SALAD

*kiln dried cherries, julienne pear, candied pecans,
fuji apple vinaigrette*

SECOND COURSE

choice of:

4OZ TOP SIRLOIN

mashed potatoes, asparagus, mushroom bordelaise

4OZ GRILLED HALIBUT

*pomes puree, spinach and mushrooms,
picatta topping, beurre blanc*

THIRD COURSE

choice of:

CRÈME BRULEE

fresh berries

SEASONAL SORBET

The logo for El Gaucho, featuring the name in a stylized, bold, black script font.

A 20% service charge is included. 100% of this service charge is retained by El Gaucho.
Separately, our servers receive industry-leading commissions based on their sales.
Gratuity is not expected and entirely optional.

Our management team is happy to answer any questions you may have.

**state law requires us to inform you that consuming raw or under-cooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*